THE BIBLE SPEAKS

International Uniform Sunday School Lessons

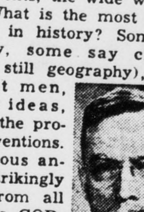
BY DR. KENNETH J. FOREMAN

Background Scripture: Ezra 1; 2:64-65; Isaiah 44:21—45:13.
Devotional Reading: Psalm 126.

God In History

Lesson for August 28, 1955

WHAT is it that makes the world move? — the world of men, of events, the wide world of history? What is the most powerful factor in history? Some say geography, some say climate (which is still geography), some say great men, some say ideas, some say the progress of inventions. The religious answer is strikingly different from all these: it is GOD.



Dr. Foreman

The reason why historians seldom mention God (even when they believe in him) is that they limit themselves to what can be seen and heard. True, sometimes historians are concerned with thoughts, as for instance, what were Stalin and Roosevelt and Churchill thinking of at Yalta? But thoughts are facts that scientists all admit; while God is not the kind of fact with which science can deal. So "historical science" as it is called confines itself deliberately to the kind of fact that science describes. Now God—let it be repeated—is not in that class of things at all. He is not a thing, he is not in a class. He works in history, but not in the way a man works, still less like a force such as that of wind or rainfall or volcanic eruptions. God can be seen, but only with "eyes of faith." He can be known, but by no means as simply as your cat be known. God works in history, not separately from events and men, but in men and forces. As Paul says, God is over all, through all and in all.

King's Intention

According to the Bible, God can work in and by mean of the acts of men who do not know him at all. There is a mystery here which no writer in the Bible undertakes to explain, a mystery which perhaps no human mind is capable of understanding. But the fact is believed by men of faith. Take for instance the famous king Cyrus, known to history outside the Bible as well as inside it. He was one of the great conquerors and administrators of all time. At a peak of his career he made himself master of what had been the Babylonian Empire. He knew that many a temple had been plundered and destroyed by the Babylonian kings, and he knew that the many displaced persons from all the conquered cities where those temples had been, would be grateful for the restoration of those temples. So King Cyrus, in order to make himself "solid" and popular with this mass of subject peoples, adopted the policy of returning the "gods" of those peoples and authorizing the restoration of their temple worship. It used to be thought that Cyrus was a worshipper of the Jews' God, but archaeologists have discovered the original edict or announcement of Cyrus, explaining what he was doing, and asking that all these gods whose worship he was restoring, would pray to Marduk, whom Cyrus regarded as the king over all the gods, on Cyrus' behalf. Isaiah says plainly that Cyrus did not know the true God,—but God knew him, and wrought out his purposes through him, ignorant of God though he was.

People's Devotion

The Bible shows also that God works through the devotion and service of men who do know him. We may doubt whether the proclamation of a Cyrus would have done any good if there had not been men who were eager and ready for just such a chance to return to Jerusalem and restore the worship of the true God. We have had in American history one of the many other illustrations of this same point in the freeing of the slaves. The emancipation proclamation of 1863 was not made altogether from charitable motives. There was a strong political-military purpose in it; the immediate object of the proclamation was not to free the slaves everywhere, but to win the war and restore the union. Later, when slavery was abolished by the Constitution, the freeing of the slaves would have done more harm than good if it had not been for the devotion of men and women of both races who made it their lifework to educate and uplift those who were like sheep without a shepherd. God does work in history; but he needs the service of those who understand his ways and work with him.

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Health and Beauty

There are three hundred and sixty-five days in a year. The average individual eats at least one egg for breakfast and frequently two. Many eggs are used in cooking. It is estimated that the average American consumes at least 400 eggs per annum. Eggs furnish one of our best foods. Next to milk they are one of our most complete foods.

The whites of eggs are almost pure protein. This is equal to meat, milk, and fish. They contain more calcium by weight than milk. The calcium of eggs is easily digested and taken up by the body. Eggs contain twice as much phosphorus as milk, four times as much protein and more than twice as much caloric value.

Ther are iron and fat in eggs, and most of the vitamins. There is very little ascorbic acid, though the yolk is rich in viatmin A and some parts of the B group. The vitamin D content depends on the diet of the hens and the amount of sunshine to which they are exposed.

In some sections, eggs with white shells are preferred and others the preferences range from brownish through various shades of tan and buff. The color of the shell has nothing to do with the nutritive properties.

Eggs are commercially graded and candled; Grading relates to the size. Candling is done by holding the egg up to the light in order to judge its interior quality. It is based on the moisture loss that has taken place in the egg. The candler holds the egg up to a strong light so that he can see through the shell.

In the best grade of egg, he sees only a small air space. In low grades the air space is larger and the yolk is off center. If you break such an egg you will find the white is thin and runs easily.

In the top grades, the egg when removed from the shell stands high in a small space, while the white is thick and the yellow firm. There are several grades of eggs, but if the hens have been properly fed, the nutrative value is about the same.

Eggs that are to be beaten for meringues, egg nogs, and foods of similiar nature should be quite fresh and refrigerated as soon as gathered.

Eggs stored at room temperature of 70 to 80 degrees soon lose their freshness. It is estimated that they lose as much freshness in four days as they do in several weeks in the refrigerator. If eggs are left out in summer temperature, they deteriorate very rapidly and in a few days are unfit to eat.

Do not wash eggs until you are ready to use them, for they have a protective coating on the shells that prevents them from absorbing disagreeable order and tastes. Cook eggs over a slow even, fire. Serve as soon as they are done.

Homemakers Items

School days are not far off—for the first time for many children.

Whether the first days at school are happy and profitable, or upsetting to the child, depends a lot on the parents.

Home economists at VPI have a few suggestions on how parents can help prepare the first-grader for his new life.

Awaken interest. Talk with the child about school. Tell him how you enjoyed school, what fun you had, the friends you made, the materials you worked with. Above all, don't intimate that you disliked school days. Your attitude must be favorable if you want your child's to be favorable.

Acquaint him with school. The thought of being alone in a strange place minus mother and family is terrifying to many children. If they can see where they live and work it will help. So if possible, take your child to school beforehand. Point out objects to him, then talk about them later.

Walk or ride over the route your child will follow to go to school. Build up his confidence so he will be sure he can go and come without mishap.

Be sure he learns the rules of the road. If your child knows how to walk on the highway, how to cross the street, how to enter the bus, he will be able to take care of himself.

Teach your child to be self-reliant. Be sure, for instance, that he knows how to put on his outer clothing, and that he can identify it. Better label his clothing and teach him to recognize the label. It's also a good plan to give him some experience with large scale wash rooms.

Take him for a preschool checkup with the family doctor and dentist. If he has correctable handicaps, correct them. If he has handicaps that cannot be corrected, help him to accept them.

Have several outfits of new clothes or remodeled ones ready for the first days of school. New clothes are good morale builders. Give your child the confidence of being well [illegible]

SUCCESSFUL GAME WARDEN SCHOOL [illegible]

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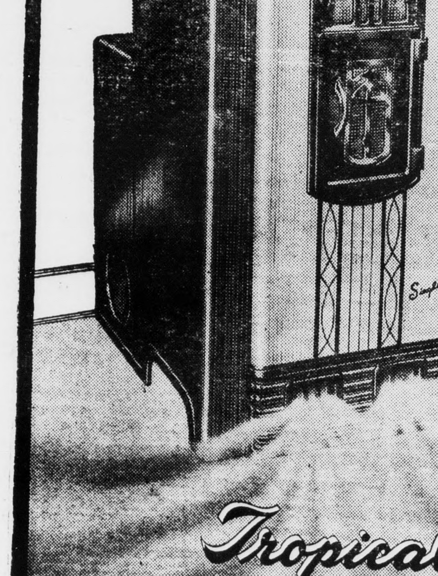

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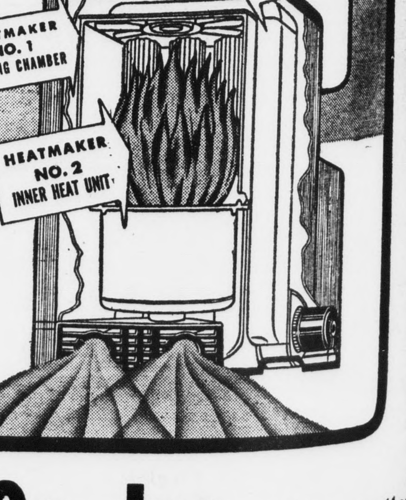

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Sour Cream Waffles

[illegible] sour cream
[illegible]spoons melted butter
[illegible] flour sifted
[illegible] soda
[illegible] salt
[illegible] baker powder
[illegible] sugar
[illegible] ingredients together. Beat [illegible] add cream and melted [illegible] ingredients and stir [illegible] beaten egg whites. [illegible] too thick add a little [illegible] batter makes tender [illegible]

Paprika Chicken

[illegible] broiler cut in serving [illegible]
[illegible] chopped onion
[illegible]spoons fat
[illegible]spoon paprika
[illegible] water
[illegible] garlic cut in rings
[illegible]atoes quartered
[illegible] thick sour cream
[illegible]spoon flour
[illegible] the chicken slightly in fat. [illegible] and saute until tender. [Pap]rika, garlic and water. Ar[range] pepper ring and tomatoes in top. Cover and simmer 1 houur. Mix flour to a paste with a little sour cream and add to remaining cream. Pour over the chicken. Bring to the boiling point but do not boil. Remove from heat and serve with noodles.

Meat Balls Stroganoff

1 lb. ground round steak
¾ lb. ground pork
1 cup cracker crumbs
2 teaspoons salt
Pepper to taste
½ cup milk
2 eggs
2 tablespoons fat
1½ cups sour cream
1½ cups sliced broiled mushrooms drained
½ cup sour cream

Combine meats, crumbs, seasonings, milk and eggs. Mix well. Form meat balls 1½ inches across. Brown in hot fat. Add 1½ cups sour cream. Cover and simmer 1 hour. Remove meat balls to warm serving dish. Stir ½ cup sour cream into mixture in frying pan. Heat to boiling point, Pour over meat balls.

Liver in Sour Cream

1½ lbs. liver
⅓ cup butter
2 tablespoons flour
1¼ teaspoons salt
Pepper to taste
1½ cups sour cream

Have liver sliced 3/4 inch thick. Trim off skin and tough fibers. Brown liver on both sides in butter. Remove liver, add flour, salt and pepper to butter and blend and cook 1 minute, stirring constantly. Return liver to frying pan, cover closely and bake in an oven 300 degrees for 1 hour, or until liver is tender.

Anchovy Sandwich Spread

½ cup sour cream
1 teaspoon or more anchovy paste
Shredded lettuce

Blend the cream with the anchovy and use with lettuce. Spread between thinly sliced bread.

Fruit and Nut Paste Sandwich

½ cup sour cream
¼ cup dates, prunes and figs
¼ cup chopped nuts

Cut fruit into small pieces. Add cream and nuts. Spread between thinly sliced bread.

Salmon Mold

1 envelope unflavored gelatin
½ cup cold water
⅓ cup lemon juice
2 cups salmon, flaked
1 cup mayonnaise
1 cup chopped celery
Pepper
½ teaspoon salt
Leaf lettuce
Vegetable sauce

Soften gelatin in cold water, dissolve over hot water. Add remaining ingredients. Mix lightly. Pour into an oiled 8½x4½x2½ inch loaf pan. Unmold in leaf lettuce. Serve with vegetable sauce.

Vegetable Sauce

1 cup sour cream
2/3 cup chopped, unpeeled cucumbers
¼ cup chopped green pepper
¼ cup sliced radishes
3 tablespoons chopped green onion
1½ teaspoon salt
Pepper to taste

Combine all ingredients. Chill, serve with salmon mold.

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Around Your Home

An easy way to entertain young guests during the summer season is with a backyard picnic. It's not necessary to go to a great deal of trouble. Just fix an old-fashion box lunch for each guest. Invite them to the dining table where they pick up a box, a paper napkin and a paper cup.

In the backyard or porch or terrace have plenty of chairs and a table set with a pitcher of iced tea or coffee.

The bov lunch can include almost any kind of dinner from fried chicken, salad and rolls with butter to sandwiches, deviled eggs and potato chips. Choose a dessert that can be packed in the box.

Early fall is the best time to put in new evergreens, for transplanting can safely be done once the growth is established. Early fall transplanting gives evergreens an advantage, for the plants have time to grow in to adjustment before winter comes.

Evergreens should be moved with a ball of earth so a trench must be dug around the plant.

The soil must be damp to cling to the roots during moving.

After the trench is dug around the plant, trim down the ball of earth with a fork to avoid injuring roots which should be wrapped in burlap while it is being moved.

The planting hole should be dug with care. If the new location is in clay-like soil, the hole must be one foot deeper and wider than otherwise necessary. Work some peat moss or well-rotted leaves into the soil at the bottom of the hole.

Transplant evergreens as soon as possible after they are dug. Before planting, soak the ball of earth and roots in water for five minutes.

Water transplanted evergreens regularly until the ground is frozen. After the ground freezes, cover the base with some kind of mulch.

A burlap screen will protect the more tender varieties from harsh winds and strong winter sun.

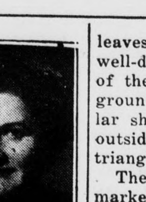
SPECIAL SESSION?

Not particularly satisfied with the accomplishments of the first session of the 84th Congress, President Eisenhower has hinted that he might call a special session this fall. He told news men, that, in foreign affairs, Congress' record had been "commendable" but that it had not been so good on domestic legislation.

Home Agent's Notes

By Mrs. B. G. Anderson

Appomattox Home Agent



Mildew on leather—what to do for it—has been asked often recently. Any traces of mildew that appear on shoes, handbags, gloves, luggage, or other leather goods, as a result of the recent wet weather, need to be removed promptly before the mildew grows into the leather and leaves permanent stains or other damage. According to the latest information from the U. S. Department of Agriculture, to remove mildew from leather goods, wipe with a cloth wrung out of a mixture of denatured alcohol and water, half and half (undiluted alcohol might affect the color of the leather). After wiping off mildew, dry leather in a brisk current of air. An electric fan may help. Or wash leather with a thick suds of mild neutral soap or saddle soap, then wipe with a damp cloth and dry promptly.

Keep leather shoes or luggage clean and polished with a good wax dressing to ward off mildew. Many homemakers have found that in humid weather it pays to keep shoes and luggage high and dry on an upper shelf instead of in the usual location near the floor of colthes closets. Leather handbags and gloves may be safer kept on open racks rather than in closed unventilated dresser draws.

Several requests have come to my office for the followeing two recipes:

Damson Preserves

I have used this one and found it very good. Wash the fruit, drain and prick each plum in three or four places. For each pound of fruit use one-half cup of water and 3/4 to one pound of sugar. Dissolve the sugar in the water and bring to boiling. Add damsons and boil gently until the fruit is clear and tender and the syrup sheets from a spoon (remove seeds as they float to top). Pour into hot sterilized jars and seal.

Watermelon Rind Pickle

Two quarts prepared rind, 2 quarts lime water, 4 to 6 cups sugar, 1 quart water, 1 quart vinegar, 1 tablespoon whole allspice, 1 teaspoon whole cloves, 1 stick cinnamon, 1 tablespoon crushed ginger root. Trim the green outer skin and pink flesh from thick, firm watermelon rind. Cut into pieces of desired shape and size (fancy shape cookie cutters may be used). Soak rind in lime water (1 tablespoon slacked lime to one quart water) 4 hours or soak overnight in salt water (4 tablespoons salt to one quart water). Lime water gives a crisper product. Drain, rinse, cover with clear water and boil 1 hour. (if gingered flavor is desired, add 1 tablespoon of ground ginger to water. Boil two cups sugar, 1 quart fresh water, 1 cup vinegar and the spices 5 minutes. Add rind (drained). Simmer 30 minutes. Let stand over night. Add remaining sugar and vinegar and boil gently until the syrup is almost as thick as honey and the rind clear. (a lemon or two, sliced thin, may be added). Add boiling water if syrup becomes too thick before the rind is tender. Pack and seal at once..

Iris

Iris is a flower garden favorite. Iris should be divided every three years, according to gardening experts, and that is a late summer or early fall job. With your garden shears or hedge trimmer, cut all the Iris foliage into a fan shape, about three inches above the ground. Remove the long, underground stems (rhizomes), clean and separate into three-inch sections with clusters of leaves. Replant in a good sunny, well-drained location, with the top of the rhizomes an inch below the ground, three together, in a triangular shape. Place the leaves to the outside with space left in center of triangle.

There are glorious new Iris on the market, so if you have been getting along with blues and purples why not try some of the shades—yellows, pinks, reds, etc, according to Pat Perkinson, you can have Irises in bloom every season of the year, by planting bulbs and rhizomes within the next few months. Iris is so hardy you can give it almost any kind of treatment and it will still repay you with gorgeous bloom and summer-long foliage that makes a pretty background for bright bloom. And, once established, it is yours for life. You can divide it, share it, relocate it, and really get your money's worth from an Iris.

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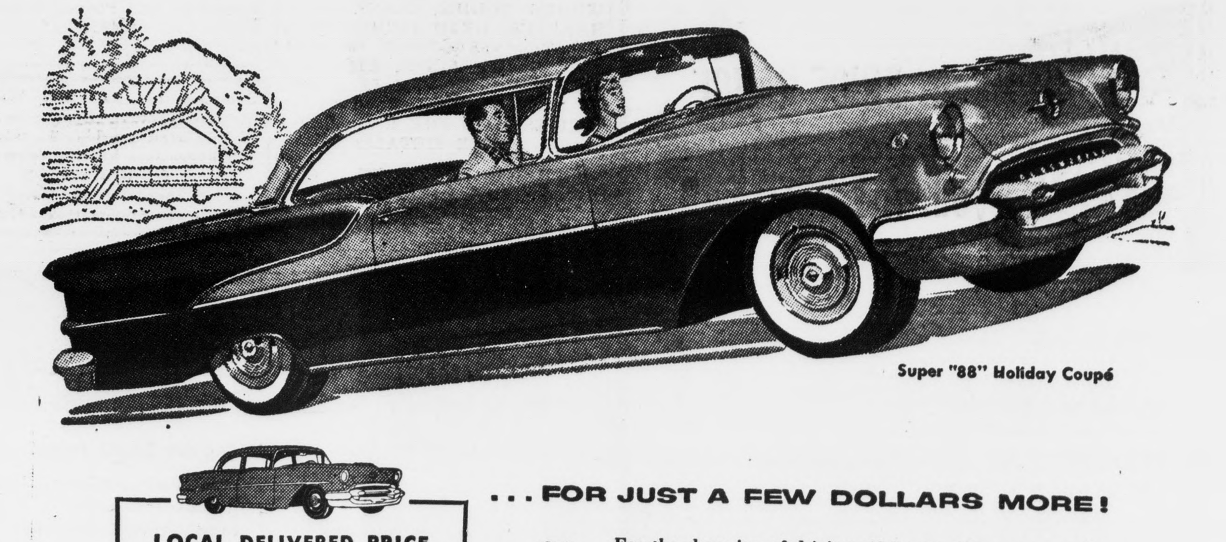

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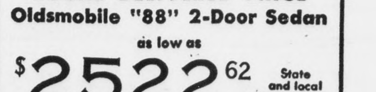

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